

# BEIGNETS

## JUST DO IT

3½ CUPS (750-813ML) ALL-PURPOSE FLOUR
2 TBSP (30ML) BUTTER FLAVORED SHORTENING
¼ CUP (63ML) SUGAR
½ TSP (2.5ML) SALT
½ CUP EVAPORATED MILK
1 EGG, SLIGHTLY BEATEN
1 PACKAGE DRY YEAST
¾ CUP (175ML) WARM WATER, 115-125°F (46-52°C)
CONFECTIONERS SUGAR TO TOP THE FINISHED BEIGNETS

In a bowl mix 2 cups (500ml) flour with shortening and whisk until completely blended together. Add sugar and salt and blend. Mix yeast with warm water until yeast is totally dissolved. Let stand for 2 minute. Add to flour mixture along with evaporated milk and egg and mix well. Slowly add flour until a soft dough is formed. Turn out dough on a floured surface and work until satin texture (do not overwork). Roll out to about ⅛" (3mm) thickness and cut into 2" (5mm) squares. Fry in hot oil (360 to 375°F (182 to 190°C) until brown on one side. Flip over and brown other side. Place on paper towels, dust with confectioners' sugar and serve. Makes 25 to 30 beignets.